



#### FARMING

Certified Organic

#### VARIETALS

Vernaccia di San Gimignano

#### FEATURES

Bottle, Cork

#### AVAILABLE SIZES (L)

0.750



# Cesani

## Vernaccia di San Gimignano

ITALY, TUSCANY, VERNACCIA DI SAN GIMIGNANO DOCG

WHITE

### WINERY OVERVIEW

Cesani holds a lovely hillside position in upper Pancole, overlooking San Gimignano. Pancole is a subdistrict in the San Gimignano appellation of Tuscany and was the first in the area to be recognized for its powerful reds in this otherwise white wine dominated appellation.

Owner Vincenzo Cesani migrated to Tuscany from his native Marche. At the end of the 1960s, Vincenzo attended a 5-year school for oenology. At this time, Vernaccia di San Gimignano became the first DOC in Italy, so Vincenzo focused mostly on Vernaccia. In 1986, he moved from selling wine in demijohns to bottling Chianti and Vernaccia. Today, Vincenzo continues to focus his efforts among the vines, aided by his daughters. Letizia has held several leadership roles through the years with the Consorzio Vernaccia di San Gimignano, most recently as their President. While Letizia manages the cellar, Marialuisa oversees their very popular tasting room and bed and breakfast. Cesani is a sought-after stop along the enotourism circuit.

The 64 acres/26 hectares of vineyards spread over four distinct vineyard sites, although at most 2km from each other, represent very different production realities with a precise identity: Pancole, San Paolo, Vergaia and Cellole. In these different vineyards, managed as single living organisms, the wines are produced, each one the fruit of different soils, agronomic choices and harvesting. The wines produced are site crus which are curated and bottled as such.

All wines from Cesani are Certified Organic since 2010.

### VINEYARD

The vineyard is southeast facing at 250 - 280 meters above sea level. Vines are trained high spurred cordon.

### TERROIR

The soil is medium textured silty-sandy with Pliocene marine deposits

### VITICULTURE

Dry-farming. Harvest is during the second and third weeks of September. Vines are planted at a density of 4,500 plants per hectare. Yields are 9,000 kg per hectare.

### VINIFICATION

Fermentation in stainless steel at controlled temperatures with indigenous yeast. No maceration or malolactic fermentation. Soft filtration and bottling February-March after harvest.

### AGING

Aged for 2-3 months with lees in stainless steel

### TASTING NOTES

Pale straw yellow color with greenish hues. Intense and fruity on the nose with hints of green apple and minerality. Full, savory, and persistent on the palate with an almond aftertaste typical of Vernaccia di San Gimignano.

